



Mother's Day Lunch

SUNDAY 10TH MARCH 2024

STARTERS

Maple roasted parsnip soup
with crème fraîche*

Ham hock & spring onion terrine
piccalilli, sourdough croute & aioli

Gin cured salmon gravadlax
beetroot emulsion, glazed beetroot,
cucumber, wasabi pearls, pickled mooli,
sweet mustard dressing*

Chestnut mushroom & tarragon parfait
spiced pear gel, sourdough croute, crispy
oyster mushrooms, truffle oil*

MAIN COURSE

Roast English sirloin of beef
creamed horseradish,
Yorkshire pudding & mustard gravy*

Root vegetable nut roast
carrot purée, cranberry compote,
sauté spinach & dill velouté

Slow roasted loin of pork
apple sauce, sage & onion stuffing,
Yorkshire pudding & mustard gravy*

Seared calves liver & smoked bacon
chargrilled shallots, buttered spinach,
cauliflower purée, mustard croquettes
(served med-well only) *

Pot roast chicken breast
creamed leeks, Yorkshire pudding & gravy*

Pan fried seabass
crushed new potatoes, cockle & spring onion
brown butter, pickled red onions, cress salad*

All Mains served with vegetables & potatoes

DESSERT

Vanilla crème brûlée
yoghurt sorbet, nut brittle*

Baked chocolate & Amoretti cheesecake
chocolate sauce, kirsch cherries, chocolate &
nut brittle, cherry ice cream, kirsch jelly

Macerated Strawberries in prosecco
chantilly cream, Italian meringue,
prosecco granita & Pimms jelly*

A selection of homemade petit fours

Trio of fruit parfait baked Alaska
tonka anglaise & spring berries

A plate of Artisan cheeses
walnut bread & grape chutney *
(supplement £4.00)

£ 39.95pp booking required

EXTRAS

Warm homemade bread £3.50

'The Bell' marinated olives £3.50*
contains anchovies

Cauliflower & broccoli cheese bake £4.50

Braised red cabbage £4.50

Please advice of allergies before ordering *can be adapted to Gluten Free option

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